

THE MAKERS YARD — KITCHEN —

PARK LUNCH MENU

STARTERS

Roast Kitchen Garden Parsnip Soup

with crème fraiche and toasted chestnuts served with Italian Bakery sourdough bread (*gf available*)
£9

Blinis

Russian buckwheat pancakes, served with Mere smoked trout, horseradish crème fraiche and local watercress salad
£10

Kitchen Garden Salad

Salad leaves, Dorset blue vinny, red wine poached pear, candied walnut salad (*gf*)
£9

Italian Bakery Sourdough Crostini

topped with crushed avocado, confit tomatoes, rocket and shallot salad (*vegan*)
£9

Our menus are created using as many ingredients as possible from our very own Kitchen Garden.

Subject to change depending on availability.

Please advise us of any allergies.

Nuts are used in this kitchen.

DESSERTS

Homemade Almond Cake

served warm with a sour cherry compote (*vegan & gf*)
£7

Tiramisu

classic Italian dessert of ladyfingers, espresso coffee and masala wine
£7

Sticky Date Pudding

with homemade toffee sauce and local clotted cream
£7

Dorset Cheese

a selection served with grapes, homemade chutney and artisan crackers (*gf available*)
£7

£22 two courses

£26 three courses

including free entrance to the park

or

Individually Priced

(no free entry to the park)

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MAINS

Lyons Hill Farm Beef Bourguignon

Slow cooked beef with button mushrooms, roasted shallot and smoked bacon, served with pomme puree, garden winter greens (*gf*)
£18

Winter Squash Wellington,

Roast winter squash in a crisp pastry case, ricotta cheese, sage, toasted pecan nuts, wilted spinach served with white wine cream sauce
£15

Market Fish of the Day

(ask server for today's choice) potato and spring onion hash in a dill and caper cream sauce (*gf*)
£18

Mushroom Risotto

Woodland mushroom and baby spinach garnished with truffle oil (*vegan & gf*)
£14

Beef from Lyons Hill Farm in Dorset

Our beef comes from Lyons Hill Farm and has either been born and raised on their traditionally run, regenerative, rare breed livestock farm, or carefully selected by them for its exceptional flavour.

This is what old-fashioned beef used to taste like.